

# BÖKAN

UK SOURCED / EUROPEAN DINING

## BRUNCH MENU

3 COURSES

£37 per person

ADD BOTTOMLESS PROSECCO

£15 per person

## STARTERS

Heirloom tomato salad, Monmouth cured ham, toasted almond, crackers

Flamed mackerel, sake marinated, plum & aubergine puree, aubergine pickle

Crispy organic hen's egg, wild mushroom, garden peas & pistachio

Crab, octopus & eel teriyaki, little gem salad, bisque jelly, guacamole

Cold roast beef, grape must mustard dressing, Yorkshire pudding, Cornish little leaves

## MAIN COURSE

Suckling pig belly, crispy skin, carrot puree, flamed nectarine & passion berry

Fresh pappardelle pasta, girolles, summer black truffle, parmesan, smoked bacon, organic egg yolk

Home made vegetarian lasagna, buratta shell & basil foam

Seared sea bream, piperade, panisse, black olive tapenade

Cod, watercress veloute, baby leek, confit tomato

## DESSERT

Selection of artisan cheeses from Paxton & Whitfield, apricot & peach chutney, crackers

Fig tart, fig leaf pastry cream, port wine gel, smoked hay crème fraiche

Sabayon mousse, meringue, mascarpone cream, chocolate ice cream

Mille feuille, vanilla, red currant & green pepper compote, raspberry sorbet

Selection of homemade ice cream and sorbet

Served from 12:30 to 14:30 (last order) on Saturdays and Sundays. Bottomless Prosecco is available for 1,5 hours from time of reservation.

Any additional drinks will be charged on consumption and added to your final bill.

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.

(v) Suitable for vegetarians. Fish dishes may contain bones or shells.

**Food allergies and intolerances:** Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.